

## **WIND SURF**

Port Everglades 03/03/2002

INSPECTION SCORE: **100**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

**Site:** POTABLE WATER / BACKFLOW PROTECTION

Deduction Status: N

Violation: REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTERS WERE NOT INSTALLED ON THE INTERNATIONAL FIRE CONNECTIONS.

Recommendation: Install reduced pressure principle backflow preventers on the international fire connections.

Action: We are investigating the need to install these devices.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

**Site:** GARBAGE ROOM

Deduction Status: N

Violation: THERE WAS A HOSE BIB TYPE BACKFLOW PREVENTION DEVICE INSTALLED ON THE HOSE USED TO WASH DOWN THE AREA AND THERE WAS A SPRAY NOZZLE ATTACHED TO THE END OF THE HOSE.

Recommendation: Install a continuous pressure type backflow preventer on the sippy line to the hose.

Action: The backflow preventer will be changed.

**Site:** POTABLE WATER / BACKFLOW PROTECTION

Deduction Status: N

Violation: PRESSURE DIFFERENCES WERE NOT RECORDED FOR THE TESTING OF THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTERS.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: Pressure differences will be recorded in the future.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

**Site:** CREW MESS

Deduction Status: N

Violation: SEVERAL BOXES OF SKIM MILK WERE FOUND IN THE UNDERCOUNTER REFRIGERATOR WITH PRODUCT TEMPERATURES OF 44°F. THE REFRIGERATOR WAS NOT LABELED AS DAY SERVICE. THE REFRIGERATORS WERE LABELED DURING THE INSPECTION.

Recommendation: 7.3.5.3.7 Refrigerated, ready-to-eat, potentially hazardous food may be held at 7°C (45°F) up to 24 hours in existing short term holding refrigeration equipment provided: (1) The equipment is designated by a permanent label affixed to it indicating the maximum allowable product temperature is 7°C (45°F) and the maximum allowable storage time is 24 hours; (2) All containers of potentially hazardous foods placed in the unit must be labeled with a date and time by which food shall be used or discarded; (3) Potentially hazardous foods when placed in the equipment shall be at 5°C (41°F) or less; and (4) When the equipment is upgraded or replaced, it shall be with equipment that can maintain the potentially hazardous food at 5°C (41°F) or less.

Action: Corrected during the inspection.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site:** BEVERAGE STORAGE AREA

Deduction Status: N

Violation: BOXES OF LIQUOR WERE FOUND SETTING ON THE DECK.

Recommendation: Ensure that all boxes are stored off of the decks.

Action: Staff has been re instructed not to store anything on the deck

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

**Site:** MAIN DINING ROOM

Deduction Status: N

Violation: THE CARPETING IN FRONT OF THE WAITER STATIONS WERE SOILED WITH FOOD RESIDUE. THE DECKS IN FRONT OF THE WAITER STATIONS WERE NOT EASY TO CLEAN.

Recommendation: Replace the carpet in front of the waiter stations.

Action: When the carpet in the dinning room is replaced. Tiles will be

installed in front of the waiter stations.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site: PROVISIONS / FISH FREEZER**

Deduction Status: N

Violation: THE LIGHT LEVEL IN THE WALK-IN WAS LESS THAN 110 LUX. LIGHTING LEVEL CORRECTED DURING INSPECTION.

Recommendation: 7.7.5.1.2 The light intensity shall be at least 110 Lux (10 foot candles) at a distance of 75 centimeters (30 inches) above the deck when in use, in walk-in refrigerator units and dry storage areas, and in other areas and rooms during periods of cleaning.

Action: Light level will be increased.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site: GENERAL COMMENT**

Deduction Status: Y

Violation: THE OVERALL KNOWLEDGE OF THE CREW WAS OUTSTANDING. THIS VESSEL HAD NEVER BEEN INSPECTED UNDER THE HOLLAND AMERICA MANAGEMENT. ALL PERSONNEL INVOLVED IN PREPARING THE VESSEL ARE COMMENDED.

Recommendation: